

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1. (currently amended): A manufacturing process for producing nut butter ~~or spread~~ with a low fat content ~~with very low oil separation~~ comprising:

roasting nuts;

~~introducing unblanched nuts into a mill;~~

grinding the roasted ~~unblanched~~ nuts to a coarse consistency paste ~~with nut particle sizes ranging from about 1.5 to about 3.5 mm to produce a nut butter;~~

~~the process resulting nut butter not containing relying on hydrogenated oils to prevent oil separation;~~

~~the process resulting nut butter not containing relying on stabilizers to prevent oil separation;~~
~~the process resulting nut butter not containing relying on an emulsification emulsifier process to prevent oil separation; and~~

~~the resulting nut butter or spread not exhibiting very low oil separation containing a bulking agent.~~

Claim 2. (canceled).

Claim 3. (currently amended): The process of claim 1, wherein the coarse nut paste has a nut particle size ranging from ~~about 3.0~~ 1.5 to ~~about~~ 3.5 mm.

Claim 4. (canceled).

Claim 5. (currently amended): The process of claim 1, further comprising blending at least one ingredient selected from the group consisting of spices, herbs, dried fruits, ~~and/or~~ extracts of same, salt, and~~[[/or]]~~ sugar, with the nut paste during grinding.

Claim 6. (currently amended): The process of claim 1, wherein, immediately after grinding, the coarse nut paste has a temperature ranging from about 145 degrees Fahrenheit to about 165 degrees Fahrenheit.

Claim 7. (currently amended): The process of claim 1, further comprising[[::]] mixing and blending the coarse nut paste into a continuously agitating, mixing bank[[;]] and adding salt and/or sugar into the bank.

Claim 8. (currently amended): The process of claim 7, further comprising[[::]] adding at least one ingredient selected from the group consisting of adding selected spices, herbs, and/or dried fruits and/or extracts.

Claim 9. (canceled).

Claim 10. (canceled).

Claim 11. (currently amended): The process of claim 7, wherein mixing and blending is for lasts about 5 to 15 minutes.

Claim 12. (currently amended): The process of claim 11, wherein, immediately after mixing and blending, the nut butter ~~or spread~~ has a temperature ranging from about 120 degrees Fahrenheit to about 125 degrees Fahrenheit.

Claim 13. (currently amended): The process of claim 12 further comprising the step of[[::]] pumping the nut butter ~~or spread~~ into a depositing system and depositing the nut butter ~~or spread~~ into one or more containers.

Claim 14. (currently amended): A nut butter with a lower fat content comprising or spread manufactured with a process comprising :

coarse ground roasted[[ing]] nuts;

introducing unblanched nuts into a mill;

grinding the roasted unblanched nuts to a coarse paste having nut particles range in a size ranging from about 1.5 to about 3.5 mm;

said the nut butter process not containing relying on hydrogenated oils to prevent oil separation;

said the nut butter process not containing relying on stabilizers to prevent oil separation;

said the nut butter process not containing relying on an emulsification emulsifier process to prevent oil separation; and

said the nut butter or spread exhibiting very low oil separation not containing a bulking agent.

Claim 15. (currently amended): The nut butter or spread of claim 14, wherein said the nuts have are roasted to a USDA color of about 4, or slightly above.

Claim 16. (currently amended): The nut butter or spread of claim 14, wherein the coarse nut paste has having a nut particle size ranging from about 1.5 3.0 to about 3.5 mm.

Claim 17. (canceled).

Claim 18. (currently amended): The nut butter or spread of claim 14, further comprising at least one ingredient selected from the group consisting of wherein specific spices, herbs, dried fruits and/or extracts of same, salt and/or sugar are blended with the nut paste produced in the grinding step.

Claim 19. (canceled).

Claim 20. (canceled).

Claim 21. (previously presented): The process of claim 1 wherein the nuts comprise peanuts.

Claim 22. (currently amended): The nut butter process of claim 14 wherein said ~~the~~ nuts comprise peanuts.

Claim 23. (canceled)

Claim 24 (canceled).

Claim 25. (previously presented): The nut butter of claim 18 process of claim 23 wherein said at least one ingredient ~~the spices, and/or flavorings herbs, dried fruits and/or extracts of same, salt and/or sugar~~ comprises 0.75% to 20% of said nut butter.

Claim 26. (canceled).

Claim 27. (canceled).

Claim 28. (canceled).

Claim 29. (new): The process of claim 1 wherein the nuts comprise skins.

Claim 30. (new): The nut butter of claim 14 further comprising nut skins.

Claim 31. (new): The process of claim 1 wherein the nut butter comprises 90% to 99.18% nut content.

Claim 32. (new): The nut butter of claim 14 wherein said nut butter comprises 90% to 99.18% nut content.

Claim 33. (new): A manufacturing process for producing a nut butter spread with a lower fat content comprising:

roasting nuts;

grinding the roasted nuts to a coarse consistency paste;

adding a spread ingredient to produce a nut butter spread;

the resulting nut butter spread not containing hydrogenated oils;

the resulting nut butter spread not containing stabilizers;

the resulting nut butter spread not containing an emulsifier; and

the resulting nut butter spread not containing a bulking agent.

Claim 34. (new): The process of claim 33 having a nut particle size ranging from 1.5 to 3.5 mm.

Claim 35. (new): The process of claim 33 wherein the spread ingredient comprises at least one ingredient selected from the group consisting of spices, herbs, dried fruits, extracts of same, salt and sugar, with the nut paste during grinding.

Claim 36. (new): The process of claim 33 wherein, immediately after grinding, the coarse nut paste has a temperature ranging from 145 degrees Fahrenheit to 165 degrees Fahrenheit.

Claim 37. (new): The process of claim 33 further comprising mixing and blending the coarse nut paste into a continuously agitating, mixing bank and adding salt and/or sugar into the bank.

Claim 38. (new): The process of claim 37 further comprising at least one ingredient selected from the group consisting of spices, herbs, dried fruits and/or extracts.

Claim 39. (new): The process of claim 37 wherein mixing and blending is for 5 to 15 minutes.

Claim 40. (new): The process of claim 39 wherein, immediately after mixing and blending the nut butter spread has a temperature ranging from 120 degrees Fahrenheit to 125 degrees Fahrenheit.

Claim 41. (new): The process of claim 40 further comprising the step of pumping the nut butter spread into a depositing system and depositing the nut butter spread into one or more containers.

Claim 42. (new): A nut butter spread with a lower fat content comprising:

- coarse ground roasted nuts and a spread ingredient;
- said nut butter spread not containing hydrogenated oils;
- said nut butter spread not containing stabilizers;
- said nut butter spread not containing an emulsifier; and
- said nut butter spread not containing a bulking agent.

Claim 43. (new): The nut butter spread of claim 42 wherein said nuts have a USDA color of 4, or slightly above.

Claim 44. (new): The nut butter spread of claim 42 having a particle size ranging from 1.5 to 3.5 mm.

Claim 45. (new): The nut butter spread of claim 42 further comprising at least one ingredient selected from the group consisting of spices, herbs, dried fruits and/or extracts of same, salt and/or sugar.

Claim 46. (new): The nut butter spread of claim 45 wherein said at least one ingredient comprises 0.75% to 20% of said nut butter spread.

Claim 47. (new): The process of claim 33 wherein said nuts comprise peanuts.

Claim 48. (new): The nut butter spread of claim 42 wherein said nuts comprise peanuts.

Claim 49. (new): The process of claim 33 wherein the nuts comprise skins.

Claim 50. (new): The nut butter spread of claim 42 further comprising nut skins.

Claim 51. (new): The process of claim 33 wherein the nut butter spread comprises 65% to 86.7% nut content.

Claim 52. (new): The nut butter spread of claim 42 wherein said nut butter spread comprises 65% to 86.7% nut content.